

NAME OF VESSEL <b>NORWEGIAN CROWN</b>	DATE OF INSPECTION 1 <b>04/09/04</b>
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U.S. DEPARTMENT OF HEALTH & HUMAN SERVICE  
PUBLIC HEALTH SERVICE  
CENTER FOR DISEASE CONTROL AND PREVENTION  
NATIONAL CENTER FOR ENVIRONMENTAL HEALTH



## VESSEL SANITATION INSPECTION REPORT

### RESULTS, REFERENCE, AND RECOMMENDATIONS

The following information is provided regarding items which were defective, Additional information corresponding to each item number and Reference number is available in the latest of the **Center for Disease Control and Prevention Vessel Sanitation Program Inspection Manual**, and the guide to **Ship Sanitation**, World Health Organization.

NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
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### CORRECTIVE ACTION REPORT 04/23-04

1	22	<b>LIDO - YACHT CLUB - DISHWASH</b> THE FINAL RINSE TEMPERATURE GAUGE ON THE IN-USE CONVEYOR DISHWASH MACHINE REGISTERED OVER 220 °F, WHILE THE DISH LEVEL TEMPERATURE WAS ONLY 176 °F. <u>Action Taken:</u> The mounted thermometer was calibrated and set at 3+/- Degree Fahrenheit
2	37	<b>LIDO - YACHT CLUB - DISHWASH</b> CONDENSATE WAS PRESENT ON DECKHEADS AND WATER WAS DRIPPING ON THE DIRTY SECTIONS OF THE DISHWASH MACHINES. <u>Action Taken:</u> Suction of the exhaust was increased and final details will continue in our next dry-dock in 2005. Installation of two or three new exhaust ducts to be done during dry-dock, also extra exhaust unit to be installed.
3	33	<b>LIDO - YACHT CLUB GENERAL</b> DECKHEADS THROUGHOUT THE PREPARATION AREA WERE DIFFICULT TO CLEAN DUE TO LOOSE PROFILE STRIPS AND SEAMS AT PANEL JOINTS. <u>Action Taken:</u> Profile strip was welded and the gaps were sealed.
4	08	<b>BISTRO GALLEY</b> THERE WAS NO BACKFLOW PREVENTION DEVICE ON THE POTABLE WATER SUPPLY TO THE COMBINATION OVEN SPRAY HOSE. <u>Action Taken:</u> Replaced during inspection.

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
5	08	<p><b>POTABLE WATER - TANK CLEANING</b></p> <p>THE WRITTEN RECORD ON POTABLE WATER TANK CLEANING PROVIDES SUPERCHLORINATION CONCENTRATION, BUT DOES NOT PROVIDE CONTACT TIME OR ANY DESCRIPTION OF DECHLORINATION THROUGH FLUSHING PRIOR TO REFILLING THE TANKS.</p> <p><u><a href="#">Action Taken: more detailed description of tank cleaning now in place.</a></u></p>
6	08	<p><b>POTABLE WATER BACKFLOW PREVENTION</b></p> <p>DOUBLE CHECK VALVE ASSEMBLY BACKFLOW PREVENTERS WERE INSTALLED ON THE INTERNATIONAL SHORE CONNECTIONS FOR THE SHIPS FIRE SYSTEM AT THE PORT AND STARBOARD BUNKER STATIONS ON DECK 3 AND AT THE STARBOARD/AFT MOORING DECK (5). THESE SHOULD BE REPLACED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS.</p> <p><u><a href="#">Action Taken:</a></u> <u><a href="#">Parts were ordered P.O. #22210-04-0349</a></u></p>
7	08	<p><b>POTABLE WATER - BACKFLOW PREVENTION</b></p> <p>THERE WAS NO BACKFLOW PREVENTER INSTALLED ON THE HOT AND COLD WATER SUPPLY PIPES TO THE TWO LAUNDRY WASHERS IN THE ENGINEERS DRESSING ROOM. ADDITIONALLY, THE BACKFLOW PREVENTERS INSTALLED AT THE 3 SINKS FOR THE SPRAY HOSE ATTACHED WERE NOT VENTED BACKFLOW PREVENTERS.</p> <p><u><a href="#">Action Taken:</a></u> <u><a href="#">All these backflow preventers were installed during the inspection.</a></u></p>

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
8	07	<b>POTABLE WATER - BACKFLOW PREVENTION</b> THE HIGH SALINE OVERBOARD DISCHARGE PIPE FOR THE TWO EVAPORATORS WAS NOT EQUIPPED WITH A REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTER. <u>Action Taken:</u> Parts were ordered P.O. #22210-04-0349
9	33	<b>MAIN GALLEY / PASTRY</b> THERE WERE SEVERAL AREAS THAT THE PROFILES WERE MISSING ON THE RIGHT SIDE OF THE STACK OVENS. <u>Action Taken:</u> The installation of these strips is in progress.
10	33	<b>MAIN GALLEY / VEGETABLE PREPARATION</b> WATER WAS PRESENT UNDER THE DECK TILES BY THE COMBI-OVEN CLOSEST TO THE BULKHEAD. WHEN YOU STEPPED ON THE TILES IN THIS AREA WATER CAN UP FROM BETWEEN THE TILES. <u>Action Taken:</u> Tiles are in progress to be replaced and be sealed.

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
11	22	<p><b>MAIN GALLEY / DISHWASH AREA</b></p> <p>THE RINSE AID FEED LINE TO THE WAREWASH MACHINE WAS BROKEN WHERE IT ENTERED THE MACHINE. THE LINE WAS DIRECTED TO THE CONDENSATE COLLECTION PAN FOR THE EXHAUST HOOD AND IT WAS FULL OF WATER AND RINSE AID. THE WAREWASH MACHINE HAD TO BE STOPPED TO REMOVE THE DRIP TRAY SO IT DID NOT SPILL ONTO THE CLEAN DISHES END OF THE WAREWASH MACHINE.</p> <p><u>Action Taken:</u> The technician was onboard to repair the unit, rectified.</p>
12	24	<p><b>MAIN GALLEY / DISHWASH AREA</b></p> <p>THE FINAL RINSE TEMPERATURE OF THE IN-USE GLASSWASHING MACHINE HAD A MANIFOLD TEMPERATURE IN EXCESS OF 220°F. STEAM WAS HEARD COMING FROM THE FINAL RINSE NOZZLES.</p> <p>A DISH SURFACE TEMPERATURE OF AT LEAST 160°F WAS ACHIEVED.</p> <p><u>Action Taken:</u> The steam was reduced and the thermometer was calibrated to 3+/- degree Fahrenheit.</p>
13	22	<p><b>MAIN GALLEY / DISHWASH AREA</b></p> <p>THE IN-USE GLASSWASHING MACHINE WAS NOT BEING OPERATED ACCORDING TO THE MACHINE MOUNTED DATA PLATE. THE FINAL MANIFOLD RINSE TEMPERATURE WAS IN EXCESS OF 220°F.</p> <p><u>Action Taken:</u> The temperature was reduced as per the machine data plate and was calibrated to 3+/- degree Fahrenheit</p>

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
14	21	<b>DINING ROOM</b> THE INTERIORS OF THE WAITER STATIONS HAD HOLES IN THE STAINLESS STEEL AND SEPARATING LAMINATE MAKING THEM DIFFICULT TO CLEAN. <u>Action Taken:</u> The holes are in progress to be sealed.
15	28	<b>DINING ROOM</b> THERE WERE CLEAN STORAGE DRAWERS LOCATED UNDER THE SOILED SIDE OF THE WAITER STATIONS WHICH COULD EXPOSE CLEAN UTENSILS TO CONTAMINATION FROM SOILED DISHWARE. <u>Action Taken:</u> The storage drawers are in the progress to be relocated.
16	36	<b>CREW GALLEY</b> THE LIGHT LEVELS INSIDE THE EXHAUST HOODS APPEARED TO BE LESS THAN 220 LUX. <u>Action Taken:</u> Parts has been ordered for both items, PO No 22210-04-0307 PO No 22210-04-0308
17	33	<b>CREW GALLEY</b> THERE WAS A LOOSE PROFILE AND GAPS IN THE BULKHEADS INCLUDING AROUND PIPE PENETRATIONS IN THE STEAM KETTLE AREA. THIS MAKES CLEANING DIFFICULT AND COULD ALLOW HARBORAGE AREAS FOR INSECTS. <u>Action Taken</u> The profiles strips have been welded and the gaps are sealed, still in progress.

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
18	36	<p><b>PROVISIONS / MEAT AND POULTRY FREEZERS</b></p> <p>THE LIGHT LEVELS IN THESE WALK-INS WERE LESS THAT THE REQUIRED 110-LUX.</p> <p><u>Action taken:</u> Parts has been ordered for both items, PO No 22210-04-0307 PO No 22210-04-0308</p>
19	29	<p><b>CROWN CLUB</b></p> <p>THERE WAS NO SPLASH PROTECTION PROVIDED FOR THE HANDWASHING SINK INSTALLED IN THE BAR COUNTER AND BAR EQUIPMENT WAS KEPT IN CLOSE PROXIMITY TO THE SINK.</p> <p>THE SPIGOT TO THE HANDWASHING SINK WAS TO LONG TO MAKE HANDWASHING CONVENIENT.</p> <p><u>Action Taken:</u> The splash protection has been made and is in progress to be installed. The spigot was changed for a shorter one.</p>
20	21	<p><b>STARDUST PANTRY</b></p> <p>THE ABANDONED MULTI-FLOW CABINET WAS BEING USED AS A STORAGE LOCKER. SOME OF THE MULTI-FLOW EQUIPMENT WAS STILL IN THE CABINET MAKING IS DIFFICULT TO CLEAN.</p> <p><u>Action Taken:</u> All stores was removed and relocated and the remaining multi-flow equipment was removed.</p>

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
21	24	<p><b>ROOM SERVICE PANTRY / DECK 9</b></p> <p>THE FINAL RINSE TEMPERATURE OF THE IN-USE GLASSWASHING MACHINE HAD A MANIFOLD TEMPERATURE IN EXCESS OF 220°F. STEAM WAS HEARD COMING FROM THE FINAL RINSE NOZZLES.</p> <p>A DISH SURFACE TEMPERATURE OF AT LEAST 160°F WAS ACHIEVED.</p> <p><u>Action Taken:</u> The steam was reduced and the thermometer was calibrated to 3+/- degree Fahrenheit</p>
22	22	<p><b>ROOM SERVICE PANTRY / DECK 9</b></p> <p>THE IN-USE GLASSWASHING MACHINE WAS NOT BEING OPERATED ACCORDING TO THE MACHINE MOUNTED DATA PLATE. THE FINAL MANIFOLD RINSE TEMPERATURE WAS IN EXCESS OF 220°F.</p> <p><u>Action Taken:</u> The temperature was reduced as per the machine data plate and was calibrated to 3+/- degree Fahrenheit</p>
23	20	<p><b>FOOD SERVICE - GENERAL</b></p> <p>THE FOOD CONTACT SURFACES OF THE OLDER GRILLS HAD DIFFICULT TO CLEAN FEATURES SUCH AS SLOTTED SCREWS AND GAPS.</p> <p><u>Action Taken:</u> Slotted screws to be replaced with solid ones, gaps sealed.</p> <p>P.O # 22210-04-0351</p>

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NO	REFERENCE NO.	RESULTS AND RECOMMENDATIONS
24	21	<p><b>FOOD SERVICE - GENERAL</b></p> <p>THE NON-FOOD CONTACT SURFACES OF EQUIPMENT HAD DIFFICULT TO CLEAN FEATURES SUCH AS HOLES, GAPS, AND SEAMS MAKING THEM DIFFICULT TO CLEAN</p> <p><u><a href="#">Action Taken: In progress</a></u></p>
25	*	<p><b>CORRECTIVE ACTION STATEMENT</b></p> <p>IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.</p> <p>PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV</p> <p>USE EMAIL MESSAGE SUBJECT LINE: NORWEGIAN CROWN - CAS - 04/9/2004.</p>